

**WINE FERMENTATION CAP  
MANAGEMENT AND POMACE REMOVAL**

**ABSTRACT OF THE DISCLOSURE**

A wine fermentation device for fermenting wine, and skins, seeds and stems which form a cap. The device includes a tank having cylindrical walls, an axis and a bottom. One or more optional interior baffles may be provided. At least one drain is located at or near the tank bottom. The device includes at least one impeller, and in a preferred embodiment two impellers, each impeller having a plurality of blades to radially and axially move the cap during fermentation and to blend the cap with liquid to permit draining of the cap (or pomace) through the drain.